

AMENDMENTS TO THE CLAIMS

Claims 1-15 were pending before the Office. Applicants have amended claims 1-9 and 11-15. Claim 10 has been cancelled. No claims have been added. Accordingly, claims 1-9 and 11-15 shall be pending upon entry of this Amendment. The following listing of claims will replace all prior versions and listings of claims in the application.

1. (Currently amended) A process for the preparation of instant soup mix from Indian dill (*Anethum sowa*), said process comprising the steps:

- i) cutting ~~the~~ cleaned Indian dill leaves into shreds of 4-5 cm long;
- ii) soaking the shreds of step (i) in a solution containing 0.5 to 1.0 % sodium ~~bi carbonate~~ bicarbonate for a period of 20 to 40 minutes to form soaked shreds;
- iii) drying the soaked shreds of step (ii) using hot air at a temperature in the range of 40°-50°C to form dried shreds;
- iv) powdering the dried shreds of step (iii) and passing through sieve with a pore size of about 400 to 600 μm to obtain dill powder;
- v) powdering ~~the drum dried, cabinet dried and sun dried potatoes~~ cubes, and dried onion shreds and passing through a sieve with a pore size of about 500 μm to obtain a potato flour and onion powder;
- vi) mixing skim milk powder : Corn flour : the potato flour of step (v) : wheat flour : malto dextrin: fat : the dill powder of step (iv) : salt : sugar : the onion powder of step (v) : pepper with a ratio in the range of 10-20 : 12-15 : 10-12 : 10- 14 : 10-14 : 3-8 : 3-6 : 3-5 : 3-7 : 2-4 : 1-2.5 (weight of individual component / total weight of mix), respectively, to obtain a soup mix, and

vii) ~~obtaining the instant soup mixture by~~ drying the soup mix of step (vi) ~~til~~ until the moisture content of the said mix becomes at least 3 to 5%, thereby obtaining the instant soup mix.

2. (Currently amended) ~~A-The process as claimed in~~ of claim 1, wherein in step (ii) the ratio of the shreds and solution is 1:2.

3. (Currently amended) ~~A-The process as claimed in~~ of claim 1, wherein in step ~~(v)~~ the potatoes flour and onions powder of step (v) are dried using drying techniques selected from a group comprising drum drying, cabinet drying and sun drying.

4. (Currently amended) ~~A-The process as claimed in~~ of claim ~~3~~ 1, wherein the ~~drum drying of potato flour of step (v) is obtained performed by~~ the following steps:

- (i) dicing ~~the one or more~~ potatoes into cubes;
- (ii) cooking the potatoes of step ~~(v)~~ (i) at 70 to 75°C in an autoclave for about 15 to 20 minutes followed by cooling at 12 to 17°C for about 15 to 20 minutes;
- (iii) cooking the cooled potatoes of step (ii) at a temperature in the range of 75 to 85°C for about 15 to 20 minutes;
- (iv) mashing the cooked potatoes of step (iii) in a mixture;
- (v) adding to the mixture of step (iv) potassium metabisulphite in the range of 1500 to 2500 mg/kg, whey protein concentrate in the range of 0.02% to 0.09% and monosodium glutamate in the range of 0.05 to 0.1 % to obtain a the potato mash[[.]]; and
- (vi) drying the potato mash of step (v) and ground into a powder followed by passing the powder through a sieve with a pore size in the range of 400 to 600 µm to obtain the potato flour.

5. (Currently amended) ~~A-The process as claimed in claim [[4]]1,~~ wherein the ~~cabinet drying of potato flour of step (v) is obtained performed by the following steps:~~

- (i) dicing the one or more potatoes into cubes;
- (ii) autoclaving the potatoes of step (i) for a period of about 3 to 8 minutes to inactivate ~~the any~~ enzymes present followed by cooling the same;
- (iii) adding potassium metabisulphite to the potatoes of step (ii) in the range of 1500 to 2500 mg/kg for a period of 10 to 30 minutes;
- (iv) drying the cooled ~~potatogs~~ of step (iii) at a temperature in the range of 60-70°C for about 6 to 8 hours[[.]]; and
- (v) grinding the dried ~~potatoes~~ of step (iv) into a powder followed by passing the powder through a sieve with a pore size in the range of 400 to 600 µm to obtain the potato flour.

6. (Currently amended) ~~A-The process as claimed in of claim [[4]]1,~~ wherein the ~~drying and grinding of onion powder of step (v) is obtained performed by the following steps:~~

- (i) slicing ~~the a~~ peeled onion;
- (ii) drying the sliced onion of step (i) in hot air at a temperature in the range of 55 to 65°C to obtain ~~the~~ dehydrated onion shreds, and
- (iii) grinding the dehydrated onion shreds of step (ii) and passing through a sieve with a pore size in the range of 400 to 600 µm to obtain the onion powder.

7. (Currently amended) ~~A-The process as claimed in of claim 1,~~ wherein ~~in step (vi) the soup mix of step (vi) has a~~ peak viscosity, hot paste viscosity and cold paste

viscosity of ~~soup mix using drum dried potato flour~~ are 127, 107 and 186 cps, respectively, and wherein the potato flour of step (v) is drum dried.

8. (Currently amended) ~~A-The process as claimed in of claim 1, wherein in step (vi) the soup mix of step (vi) has a peak viscosity, hot paste viscosity and cold paste viscosity of soup mix using cabinet dried potato flour in the soup mix are 145, 126 and 288 cps, respectively, and wherein the potato flour of step (v) is cabinet dried.~~

9. (Currently amended) ~~A-The process as claimed in of claim 1, wherein in step (vi) the soup mix of step (vi) has a peak viscosity, hot paste viscosity and cold paste viscosity of soup mix using native potato flour in the soup mix are 182, 167 and 291 cps, respectively, and wherein the potato flour of step (v) is native potato flour.~~

10. (Cancelled)

11. (Currently amended) ~~A-The process as claimed in of claim 1, further comprising the step of wherein in step (vi) packing the soup mix is packed in metallised metallized polyester/ polyethylene laminate pouches having a thickness of 150 to 250 gauge, has and having a shelf life up to 8 months in 65% relative humidity at room temperature.~~

12. (Currently amended) ~~A-The process as claimed in of claim 1, further comprising reconstituting wherein in step (vii) the soup mix when reconstituted in cold water (soup mix: water::1: 10-12), stirred and brought to boil has an excellent color, taste, flavor and consistency and over all quality.~~

13. (Currently amended) ~~A-The process as claimed in of claim 1, wherein the instant soup mix is free flowing with a moisture content in the range of 3 to 5%, critical moisture content in the range of 9 to 13%, fat in the range of 8 to 9.5%, free fatty acids mg/g about 3.36, peroxide value/g: nil, hunter color values as L, a, b, L: 73.0, a: -4.137, b: 16.13 and total plate counts is about 18750/g and yeast and moulds is are not present.~~

14. (Currently amended) An instant soup mix ~~as claimed in~~ prepared by the process of claim 1.

15. (Currently amended) ~~The An~~ instant soup mix ~~of as claimed in claim 15~~ 14, wherein the soup is free flowing with a moisture content in the range of 3 to 5%, critical moisture content in the range of 9 to 13%, ~~fat in the range of 8 to 9.5%~~, free fatty acids mg/g about 3.36, peroxide value/g: nil, hunter color values as L, a, b, L: 73.0, a: -4.137, b: 16.13 and total plate counts is about 18750/g and yeast and moulds ~~is~~ are not present.